



# OTTAWA

## WEDDING PACKAGE

WHERE YOUR VISION COMES TO FRUITION



## **Congratulations on your beautiful engagement.**

We invite you to consider Mill St Brewery, a beloved Canadian brewery filled with a proud brewing heritage and warm hospitality.

Located at the iconic Thompson-Perkins Mill, a prominent landmark within the LeBreton Flats area and the Ottawa River islands.

It is the ideal location for an unforgettable wedding.

We welcome you and your guests to celebrate this milestone occasion with us.







## **The Historic Thompson-Perkins Mill**

The heritage building was one of the first grist mills to be built at the Chaudière Falls and is the oldest surviving stone mill building in Ottawa.

Built in 1842, the mill pays homage to the rich Canadian history of brewing, as brewery and distillery operations have flourished in the vicinity of the Flats and Chaudieres Island over centuries.

The site and building offer unique views of the Capital, attractive access to the Ottawa River and exemplify the history and industrial heritage of Canada's Capital Region.





# OUR FACILITIES

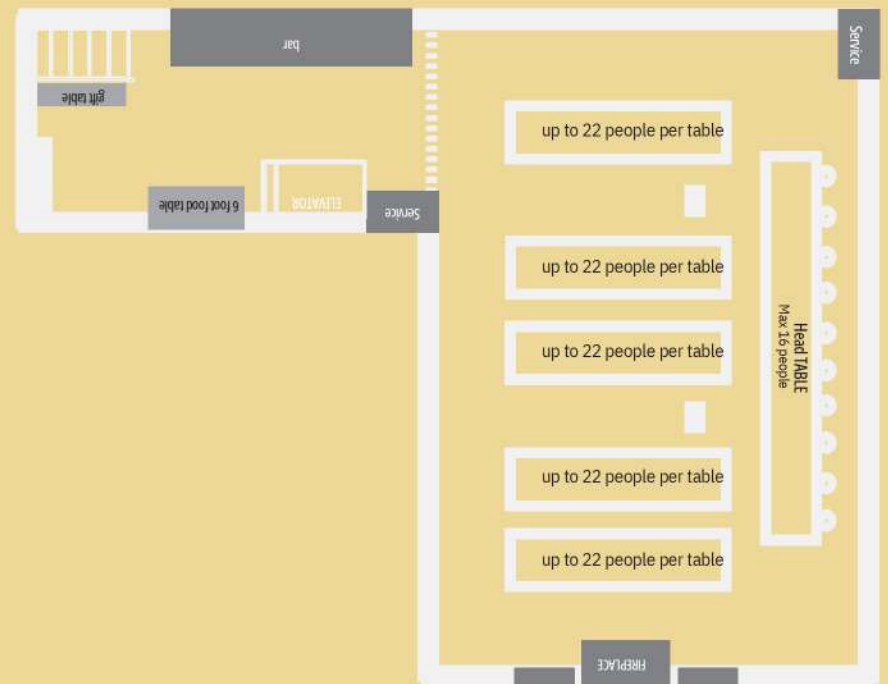
## **The Brewmasters Private Dining Room & Bar (2nd floor)**

The private event space features a dining room with seating for 100-120 guests, and overlooks the Ottawa River. Adjacent to the dining room is the private bar and dedicated event washrooms (private from main floor guests). The second floor event space can accommodate 120 people for a formal seated meal or up to 170 people for a cocktail style reception.





# FLOOR PLAN ONE



ROOM CAPACITY  
126 DINNER SETUP





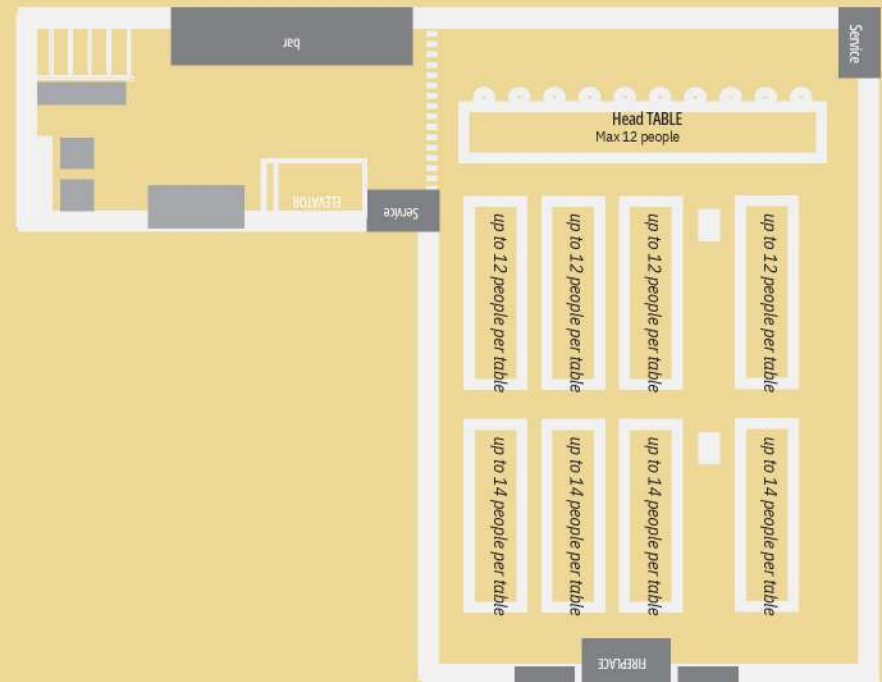
# FLOOR PLAN TWO



ROOM CAPACITY  
76 DINNER SETUP



# FLOOR PLAN THREE



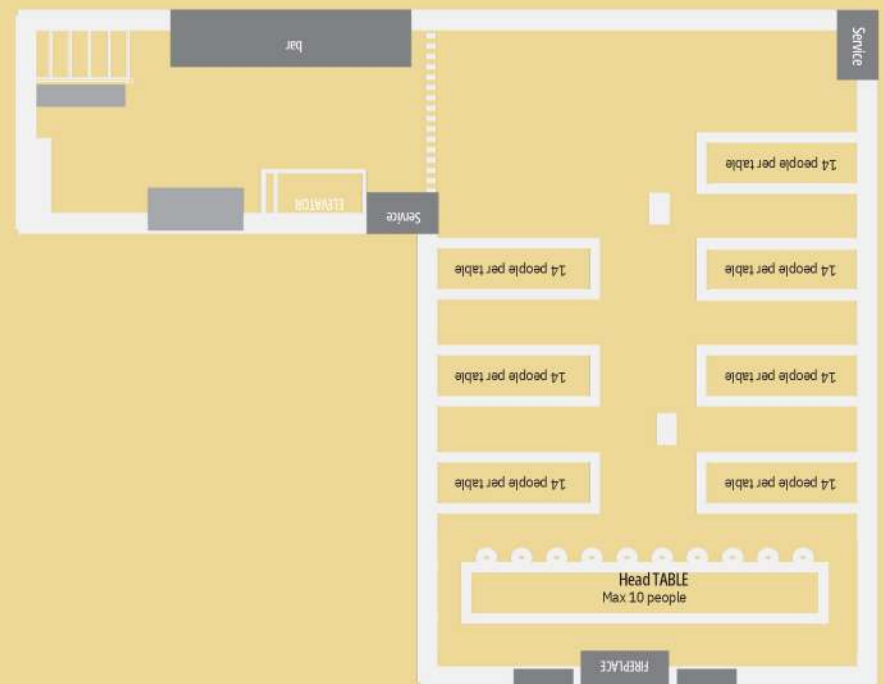
ROOM CAPACITY  
116 DINNER SETUP





## FLOOR PLAN

# FOUR



ROOM CAPACITY  
122 DINNER SETUP



# PRICING DETAILS

## Wedding minimum spends (with the exception of December)

- Minimums are on food and beverage only, pre-tax and gratuity. Taxes, gratuity and rentals are in addition to the minimum spend. Should you not achieve the minimum spend on the day of the event, this difference is charged to you as a room rental fee.
- Weddings, with or without ceremonies, must start after 5pm with maximum two hours prior for set up. Some decor and set up may be done in advance, pending availability.
- A deposit of 25% of the minimum spend will be required to secure the booking and this will be used towards your bill the day of.
- For minimum spend requirements and availability please contact our Event Coordinator at [events@millstreetbrewpub.ca](mailto:events@millstreetbrewpub.ca)
- Should you wish to bring your own cake to be plated and served for dessert, there is a \$2 per person fee (plus hst).
- If the guest requests to have the start time earlier than 5pm then the daytime and evening minimum spend will apply and must be combined and added to the contract.
- A room rental fee of \$1,000 plus hst will also apply for all weddings, this is in addition to the minimum spend. This fee is mandatory when the ceremony is conducted on site. If there will be no ceremony taking place onsite, the applicable room rental fee will be \$500 plus hst.
- "The Bridal Party Sneak Away Option" (minimum spend of \$1,500 on food and beverages). Enjoy the opportunity to use the Ruins for your wedding photos as well as experience an intimate cocktail reception with just you and your wedding party on your special day. The ruins is licensed for a maximum of 40 guests.
- You are welcome to bring in your own desserts, however, additional service fees will apply. Mill St. is not responsible for any outside food liability. Please speak to your Event Coordinator to find out more.
- A service fee of 18% will apply on all hosted food and beverages.
- An additional admin fee will be applied to the final host bill based on the agreed upon minimum spend. Staffing Fees may apply. Events with minimum spend of \$5000 or more require a Staffing Fee of \$250 +HST. Events with minimum spend of \$10 000 or more require a Staffing Fee of \$500 +HST.







# OUR MENU

Executive Chef Anthony Stoica, has curated an exceptional menu alongside Mill Street Brewery's Brewmasters and Head Brewers to bring you up-scale casual cuisine, ideal for any palate.



# PASSED HORS D'OEUVRES

Billed per dozen (12 pieces per order)



## VEGETARIAN

### TOMATO BRUSCHETTA

Fresh tomato garlic, basil, evoo, parm  
\$42

### MINI GRILLED CHEESE

Made with Swiss & Cheddar,  
Spiced Ketchup \$42

### MAC & CHEESE FRITTERS

Crispy on the outside, gooey on the  
inside, spiced Ketchup \$42

### MILL STREET GREEN SALAD

Tomato, cucumber, pickled onion,  
balsamic dressing, goat cheese \$42

### MINI VEGETARIAN POUTINE

Fresh cut fries, cheese curds &  
mushroom gravy \$48

### VEGETABLE SPRING ROLLS

Sweet chili sauce \$40

### FALAFEL SLIDER

Hummus, minted yogurt, tomato,  
pickled onion \$61

### MARINATED TOFU SLIDER

chili soy marinated tofu, kimchi,  
cucumber \$60

### CAPRESE SKEWERS

grape tomato, bocconcini, basil,  
reduced balsamic \$47

### FRIED BRIE CHEESE

Spiced mango compote \$50

## VEGAN

### GREEN SALAD

Tomato, cucumber, pickled onion,  
balsamic dressing \$40

### VEGETABLE SKEWERS

Herb marinated, chimichurri \$55

### JERK MUSHROOM TACO

Jerk mushroom, cilantro, coleslaw \$65

### MINI FALAFEL BUDDHA BOWLS

Microgreens, kale, quinoa, hummus,  
radish, pickled beets, edamame,  
scallions \$60

### MINI FRENCH FRIES

Freshly cut fries, plant based  
chipotle aioli \$39

### MINI YAM FRIES

freshly cut fries, plant-based  
chipotle aioli \$43

### CHARRED TOMATO & PESTO CROSTINI

vegan pesto, charred tomato, reduced  
balsamic \$42

### MARINATED TOFU SLIDER

chili soy marinated tofu, kimchi,  
cucumber \$60

### VEGETABLE GYOZA

Served with chili garlic dipping sauce  
\$45

\*prices subject to change

## MEAT

### PORK AND MINI GRILLED CHEESE

made with Swiss & Cheddar, spiced ketchup, with pulled pork OR bacon \$54

### MINI CLASSIC POUTINE

fresh cut fries, cheese curds, chicken gravy, pulled pork or chipotle chicken \$55

### BRAISED SHORT RIB ARANCINI

mustard aioli, chives, parmesan \$54

### BRAISED SHORT RIB ON A CROSTINI

carmalized onion, grainy dijon mustard \$57

### MINI DUCK CONFIT POUTINE

cheese curds, apple compote, jus \$65

### DUCK CONFIT CROQUETTES

caramelized onion, grainy dijon mustard \$55

### BREW PUB SLIDERS

beef, lettuce, pickles, secret sauce \$60

### ELK SLIDERS

carmalized onion, sharp cheddar, mustard aioli \$64

### PULLED PORK TACOS

with all the fixings \$65

### CHIPOTLE CHICKEN TACOS

with all the fixings \$65

### WAGYU BEEF GYOZA

miso dressing, cilantro, chili \$50

### CHICKEN KARAAGE

lemon garlic aioli, togarashi \$50

### CHICKEN SKEWERS

herb marinated, chimichurri \$65

### BEEF SKEWERS

herb marinated, chimichurri \$65

### FRIED CHICKEN SLIDERS

pickle, slaw \$62

### PULLED PORK SLIDERS

slaw, bbq sauce, pickle \$60







## GLUTEN FREE

**TOMATO BRUSCHETTA**  
fresh tomato garlic, basil, evoo, parm \$47

**MILL STREET GREEN SALAD**  
tomato, cucumber, pickled onion,  
balsamic dressing, goat cheese \$42

**SEARED TUNA TATAKI ON A SPOON**  
scented soy, jalapeño, coriander \$60

**SEARED SALMON TATAKI A SPOON**  
scented soy, jalapeño, coriander \$60

**MINI FALAFEL BUDDHA BOWLS**  
microgreens, kale, quinoa, hummus,  
radish, pickled beets, edamame, scallions  
\$60

**CHICKEN SKEWERS**  
herb marinated, chimichurri \$65

**BEEF SKEWERS**  
herb marinated, chimichurri \$65

**VEGETABLE SKEWERS**  
herb marinated, chimichurri \$55

**CAPRESE SKEWERS**  
grape tomato, bocconcini, basil,  
reduced balsamic \$47

**MINI DUCK CONFIT POUTINE**  
cheese curds, apple compote, jus \$65

**CHARRED TOMATO & PESTO CROSTINI**  
vegan pesto, charred tomato, reduced  
balsamic \$42

## SEAFOOD

**MINI FISH & CHIPS**  
made-in-pub Atlantic haddock,  
Organic Lager beer batter, fresh cut  
fries, tartar sauce \$60

**SEARED TUNA TATAKI ON A SPOON**  
scented soy, jalapeño, coriander \$62

**SHRIMP COCKTAIL**  
jumbo shrimp, cocktail sauce,  
lemon \$68

**SEARED TUNA TACO**  
with all the fixings \$75

**BAJA FISH TACO**  
with all the fixings \$75

**CALAMARI**  
house caper aioli \$60

**BANGBANG SHRIMP**  
chili aioli, nori dust, sesame seeds \$64

**SALMON TARTARE ON A CHIP**  
cucumber, avocado, lime, coriander,  
pickled red chili \$60

**AHI TUNA TARTARE ON A CHIP**  
cucumber, avocado, lime, coriander,  
pickled red chili \$64





MENU OPTION

## FLATBREADS

Full sized, house-made dough, baked in our stone oven, cut into 12 slices each

### MARGHERITA (V)

basil, mozzarella, tomato sauce \$22

### ROASTED CHICKEN

pesto, mushroom, sun dried tomato, mozzarella \$28

### PEPPERONI

mozzarella, tomato sauce, olive oil \$25

### PULLED PORK

jalapeño, Tankhouse Ale BBQ sauce, mozzarella, roasted red onion \$26

### TRUFFLE MUSHROOM

truffle cream, mix mushrooms, mozzarella, red onion \$27

### CARNIVORE

mozzarella, tomato sauce, soppressata, sausage, bacon \$27

Gluten free crust available +\$4 each

Taxes & gratuities are not included.

**V**=Vegetarian **VEG**=Vegan **GFA**=Gluten Free Available **GF**=Gluten Friendly





# DINNER MENUS

# MENU A

— \$69 —

## APPETIZERS

### ROASTED FENNEL & TOMATO SOUP

tomato soup, goat cheese, evoo GF/VGA

### KALE & ROMAINE CAESAR SALAD

caesar dressing, hickory sticks, bacon bits,  
grana padano cheese GF

### MIXED GREENS

tomato, cucumber, pickled red onion, balsamic  
vinaigrette GF/VEG

## MAIN

### ROASTED CHICKEN SUPREME

mashed potatoes, seasonal vegetable, pan jus GFA

### ONTARIO RAINBOW TROUT

potato gnocchi, sweet peas, cherry tomatoes, citrus  
beurre blanc GFA

### BRAISED BONELESS SHORT RIB

mashed potatoes, seasonal vegetables, crisp onion,  
natural jus

### VEGAN EGGPLANT PARMESAN

vegan cheese, caramelized onion, mushroom, roasted  
pepper, penne, tomato sauce VEG

## DESSERT

alternating dessert for your guest

### OREO CHEESECAKE

whipped cream, chocolate sauce V

### WARM BROWNIE

vanilla ice cream, caramel sauce V

# MENU B

— \$79 —

## APPETIZERS

### CARROT & GINGER SOUP

crispy chickpea, honey V/VGA

### KALE & ROMAINE CAESAR SALAD

caesar dressing, hickory sticks, bacon bits,  
grana padano cheese GF

### BEET & GOAT CHEESE SALAD

red and yellow beets, arugula, spring mix,  
candied almonds, pickled onion, shaved radish GF/V

## MAIN

### STUFFED CHICKEN SUPREME

mushroom goat cheese stuffing, mashed potato, seasonal  
vegetables, sundried tomato cream sauce GF

### MISO GLAZED SALMON

carrots, green beans, mushrooms, sesame seeds, chili,  
miso sauce GF

### USDA PRIME TOP SIRLOIN STEAK

mashed potatoes, seasonal vegetables, stout demi glace  
GFA

### VEGAN EGGPLANT PARMESAN

vegan cheese, caramelized onion, mushroom, roasted pepper,  
penne, tomato sauce VEG

## DESSERT

alternating dessert for your guest

### OREO CHEESECAKE

whipped cream, chocolate sauce V

### CHOCOLATE CAKE

fudge icing, strawberry, caramel & chocolate sauce V



# MENU C

— \$89 —

## APPETIZERS

### KALE & ROMAINE CAESAR SALAD

caesar dressing, hickory sticks, bacon bits, grana padano cheese GF

### BEET & GOAT CHEESE SALAD

red and yellow beets, arugula, spring mix, candied almonds, pickled onion, shaved radish GF/V

### STEAK TARTARE

cured egg yolk, grainy mustard, crostini GFA

## MAIN

### DUCK CONFIT

potato gnocchi, sausage, sweet pea, cherry tomatoes, apple mustardo

### SEARED AHI TUNA

carrots, green beans, mushrooms, sesame seeds, chili, miso sauce GF

### USDA PRIME TOP SIRLOIN STEAK

mashed potato, seasonal vegetables, stout demi glace GFA

### VEGAN EGGPLANT PARMESAN

vegan cheese, caramelized onion, mushroom, roasted pepper, penne, tomato sauce VEG

## DESSERT

alternating dessert for your guest

### OREO CHEESECAKE

whipped cream, chocolate sauce V

### MOLTEN LAVA CAKE

vanilla ice cream, strawberry, chocolate sauce V



## MENU OPTION

# FOOD STATION

### PASTA STATION

tossed together right before your eyes by one of our talented chefs!

choice of up to (2) sauces: smoked cheddar mac n' cheese sauce, beef bolognese, classic tomato (VEG), or pesto cream

\$17 per person

Required Chef Attendant-\$90 per (3 hours)

### BUILD YOUR OWN TACO STATION

served with corn tortillas, traditional toppings and choice of two proteins: chipotle chicken, pulled pork, jerk mushrooms

\$18 per person

Optional Chef Attendant-\$90 per (3 hours)

### BUILD YOUR OWN SALAD STATION (V/VEG)

choose from a variety of fresh local ingredients, topped with choices of: poppyseed dressing, balsamic dressing, miso soy dressing and Cobblestone Stout ranch dressing

\$14 per person

### NACHO STATION

tortilla chips, melted nacho beer-cheese sauce, with all your favorite toppings.

\$13 per person - Add pulled pork or chipotle chicken +\$5

Optional Chef Attendant-\$90 per (3 hours)

### BUILD YOUR OWN POUTINE STATION

A Canadian classic, with fries cheese curds, bacon bits , scallion, fried onion, gravy

\$14 per person - Add pulled pork, smoked chicken, sauteed mushrooms +\$3

Optional Chef Attendant-\$90 per (3 hours)

### PEROGIE BAR

potato perogies, sauerkraut, scallions, sour cream, bacon, sausage, pickled jalapenos

\$15 per person

\*Chef Attendant Required For Every 70 Guests Where Applicable

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

Taxes & gratuities are not included.



MENU OPTION

# DESSERTS

## STATIONARY SWEET PLATTERS

### SEASONAL FRUIT PLATTER GF/V

served with ginger Chantilly cream & cinnamon  
spiced honey

25ppl \$88

50ppl \$168

75ppl \$242

100ppl \$322

### ASSORTED COOKIE PLATTER

freshly baked

25ppl \$100

50ppl \$175

75ppl \$240

100ppl \$300

### DESSERT PLATTER

an assortment of selections

25ppl \$125

50ppl \$235

75ppl \$345

100ppl \$425

## ICE CREAM SANDWICH BAR

warm cookies, vanilla & chocolate ice cream, caramel sauce,  
chocolate sauce, chocolate chips, candied almonds, sprinkles  
\$12 per person

## PASSED SWEETS

Billed per dozen

### CHOCOLATE FUDGE BROWNIE

individual brownies with 100th Meridian caramel sauce. \$38

### FRESH FRUIT SKEWERS GF

seasonal fruit with whipped cream. \$48

### ICE CREAM SANDWICHES

chocolate chip cookie, vanilla ice cream \$55

### STICKY TOFFEE PUDDING

caramel sauce \$40

### MILL STREET ICE CREAM SUNDAES GFA

vanilla ice cream, hot fudge, whipped cream, sprinkles  
and a cherry on top. \$38



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Our wedding at Mill Street was everything we envisioned for our big day, it was flawless, we highly recommend this venue to anyone getting married.

## FREQUENTLY ASKED QUESTIONS

### Does Mill Street offer parking or valet service?

Yes, we partner with Responsible Choice. Valet parking quotes will vary. We have over 100 parking spots available between our outdoor and covered lot.

### What are the set up options for the ceremony?

Most couples have their ceremonies either in front of the windows or the fireplace.

### Is there an outdoor space to hold a ceremony?

Unfortunately no, we do not hold outdoor ceremonies.

### What exactly does Mill Street provide?

We will provide all of the tables, chairs, plateware, glassware, delicious food and beverages, friendly staff and of course a beautiful setting for your special day!

### How are the appetizers served?

Hors d'oeuvres are served cocktail style, passed by servers, and platters are served stationary.

### Are we allowed to bring in our own wine?

If you have a specific wine or alcohol that you would like at your wedding and if it is available at the LCBO we will gladly work with you. Please note some stipulations and restrictions do apply. See your coordinator for details.

### Do you accommodate allergies?

Yes, we can accommodate almost all allergies; the earlier that we know the better.

### How many staff members will be working?

Typically we provide 1-2 bartenders for your wedding and 1 server for every 15-20 guests.

### Are we able to purchase a cask?

Yes, based on availability. We need at least six weeks-notice. Type of beer will be dependent upon what is available at time of order. Price is \$350 for a 20lt cask which serves about 38 half pints. The cask will be behind the bar for service, however you are able to tap the cask yourself!

### Can we have growlers or 750ml bottles at our event?

A charge of \$1000 will apply for furniture removal \*including chair rentals \*this comes up often as our chairs are in such disrepair.

### What is the maximum seating for sit down dinner?

120 guests.

### What is the maximum number for a cocktail reception?

170 guests; unless your ceremony is onsite. Unfortunately if it is, the capacity will be reduced as we can't fit all your guests into the bar area while we transform the room for the reception.

### How long does it take to transform the room after a ceremony?

Depending on the size of your wedding, it usually takes approximately two hours.

### Do you offer private brewery tours?

Yes, we do offer private brewery tours. We require at least six weeks notice. The fee is \$200 plus HST to book our brewer. High heels and open-toe shoes are not permitted.

### Am I allowed to bring in my own décor?

Yes, you are welcome to bring in your own décor and decorate the room yourselves, however, some restrictions may apply. Please speak with your coordinator to find out more!

[illegible]





# THANK YOU

We look forward to the opportunity to host you  
and your guests.



**MILL STREET BREWPUB OTTAWA**  
555 WELLINGTON ST, OTTAWA, ON K1R 1C5

